



Starter

Cream of roasted root vegetables VE

Maple glazed chestnuts, Extra virgin olive oil and micro herbs

Smoked salmon cream cheese and dill mousse

Pickled fennel, fish roe, glazed figs, blood orange gel, melba toast

Duck liver and truffle parfait

Pineapple chutney, blueberry gel, rosemary cider reduction

Caramelised goat cheese salad

Semi dried cherry tomatoes, pickled walnuts, roasted beetroots, toasted brioche, honey mustard dressing

Ham hock terrine

Apricot chutney, black pudding bon-bon, pickled mooli disc, apple gel and toasted focaccia

Grilled and marinated King oyster mushrooms VE

toasted almond flakes, truffle Hollandaise, micro greens and toasted brioche

Mains

Oven roasted chicken breast

smoked chicken croquettes, carrot, leeks and Perigord sauce

Oven roasted pork cutlet

Caramelised pineapple, broccoli, purple potato mash, forest mushroom sauce and pork crackling

Fillet of salmon

celeriac mash, braised leek, dill and capers velouté

Citrus herb crusted loin of cod

Pak choi, baby corn, sweet potato mash, red curry and coconut sauce

Vegetable wellington VE

roasted beetroot, tender stem, micro greens and gravy

Oven baked bell peppers VE

Filled with aromatic rice and vegetable pilaf, roast tomato sauce

Desserts

Blueberry cheesecake

Chantilly cream

Sticky toffee pudding VE

Miso chocolate ice-cream

Traditional treacle tart

Clotted cream ice-cream, custard

Chocolate delice

Berry compote and cocoa bits

Seasonal Fresh Fruit Plate VE

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen-free environment. If you have any allergies or dietary requirements, please ask a member of our team.

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